CS120-7

120cm cooker, A+B class ovens
gas hob, multifunction ovens
Stainless steel

EAN13: 8017709162870

Aesthetic

Smeg Opera design

Digital-Analogic clocks

Classic Smeg knobs and handle

Oven doors Stopsol® with facias

Storage drawer beneath the ovens

Smeg embossed logo

Gas hob

Right front 1,05 kW

Right rear (fishburner) 1,90 kW

Centre front 1,05 kW

Centre rear 3,00 kW

Left rear 1,80 kW

Left front (URP) 4,20 kW

Cast iron pan stands

Electric ignition on the knobs

LPG adjustable, jets included

Easy access for nozzle replacement

Deep base to contain spillage

Left oven

9 functions

Digital timer – end of cooking programmable, white leds

Oven racks

Stay clean liners

Rotisserie

Adjustable thermostat 50° - 260°C

Triple glazed door

All glass inner door

Net oven capacity: 70 Lt.

Gross oven capacity: 90 Lt.

“Ever-clean” enamel

Energy consumption: 1.13 kWh (conventional)
0.99 kW/h (forced air convection)

Right oven

4 functions

Rotisserie

Oven racks

Adjustable thermostat 50° - 260°C

Triple glazed door

All glass inner door

Net oven capacity: 35 Lt.

Gross oven capacity: 42 Lt.

“Ever-clean” enamel

Energy consumption: 0.70 kWh (conventional)

Safety

Gas safety valves

Ventilated door with tangential cooling system

Anti-tilting norms satisfied

Suitable for building-in

Accessories included

Left oven:

1 backing tray, deep

1 backing tray

2 chrome shelves

1 rotisserie kit

2 handles

Right oven:

1 backing tray

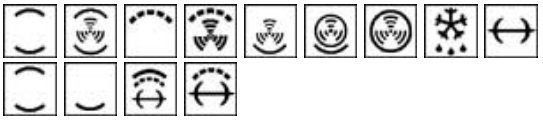
1 chrome shelf

1 grill mesh

1 chrome wok ring

1 moka ring

Functions



Main Oven

Auxiliary Oven

Options

- **KIT1A3-6** - St/steel splash back
- **KIT2A3-2** - St/steel kick plate
- **KIT3A3-6** - 95cm height kit
- **KIT4A3** - Deep Kick Plate (for use with KIT3)
- **GO120** - Cast Iron Open Griddle for Barbecue
- **GC120** - Cast Iron Ribbed Griddle
- **PR9A3** - Plate rack for Auxiliary Oven

- **GTA-6** - Telescopic shelves
- **WOKGHU** - Wok ring
- **TPKX** - Tepanjaki grill plate

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CS120-7

Opera range
120 cm
stainless steel
hob type: gas
oven type: electric multifunction
energy rating A+B

Main Oven

Upper and lower element only:
This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

Fan with upper and lower elements:
The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.

Grill element:
This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

Fan with grill element:
Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

Fan with lower element:
This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.

Circulaire with lower element :
The addition of the lower element adds extra heat at the base for food which requires extra cooking..

Circulaire:
The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.

Snowflake:
With the switch on this symbol, no heating is possible even if the thermostat is turned.

Rotisserie:
The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.

Auxiliary Oven

Upper and lower element only:
This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

Lower heating element only:
This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.

Rotisserie with top element with grill:
This symbols adds top heat to cook food more quickly.

Rotisserie with full grill:
These symbols allow use of the rotisserie with full grill.

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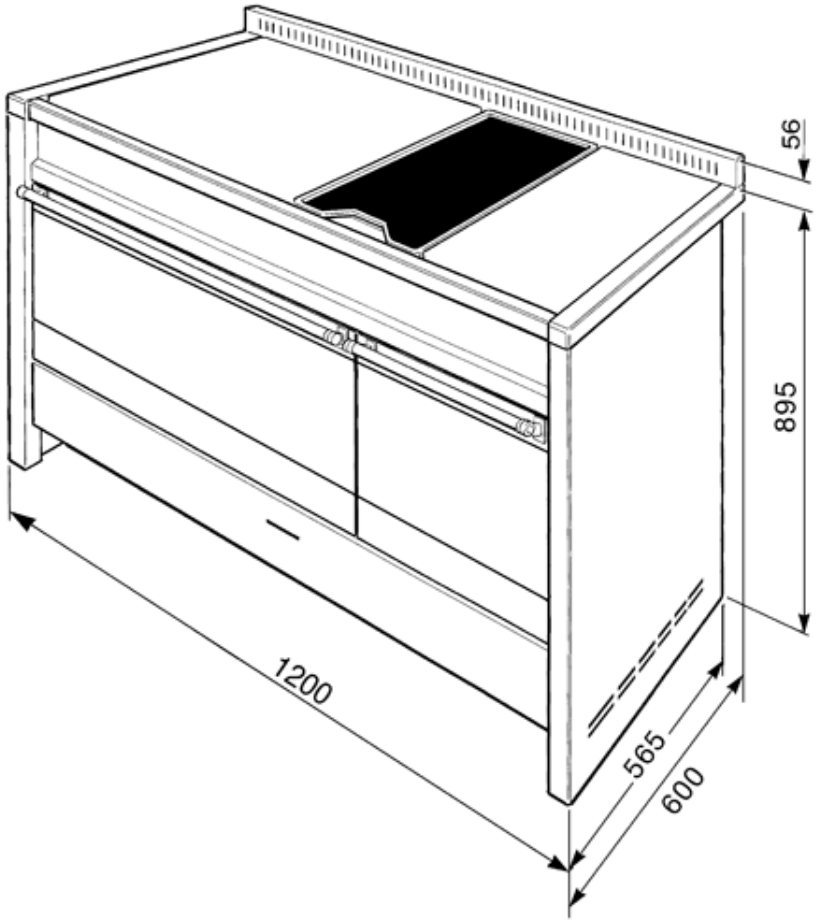

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